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United States
Department of
Agriculture

Food Safety
and Inspection
Service

June 1984

Compilation of Meat and Poultry Inspection Issuances



TABLE OF CONTENTS

FSIS NOTICE 25-84	-	Rescission of FSIS Notice 6-84
FSIS NOTICE 26-84	-	Export Certificates for France - Rev.
FSIS NOTICE 28-84	-	Cure Mix Surveillance Checks
FSIS NOTICE 29-84	-	Implementing PFF Regulation
FSIS NOTICE 30-84	-	Poultry Plants Eligible to Export to U.K.
FSIS NOTICE 31-84	-	Meat Plants Eligible to Export Further Processed Meat Products to the U.K.
CHANGE 84-5	-	Meat and Poultry Inspection Manual
FSIS DIRECTIVE 9020.1	-	General Export Information
FSIS DIRECTIVE 9040.1	-	Product Reinspection

The period covered in this Issuance is May 1, 1984 to June 8, 1984.

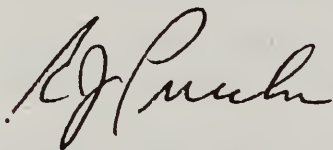
UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE

25-84

6-4-84

Upon receipt of this notice, FSIS Notice 6-84 dated 3-1-84, titled "Testing and Disposition of 0-3 Week Old Calves Suspected of Containing Sulfa and/or Antibiotic Residues" is rescinded. The information contained in FSIS Notice 6-84 has been superseded by a regulation published in the Federal Register.



Deputy Administrator
Meat and Poultry Inspection Operations

DISTRIBUTION: M91, M93,
M94, S03, CM3, Packers &
Stockyards Agency
ABB

NOTICE EXPIRES:

7-4-84

OPI: SCI/RESD

12124

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FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE

6-5-84

26-84

EXPORT CERTIFICATES FOR FRANCE - REVISED

French veterinary officials have rescinded their decision to eliminate use of MP Form 412-11, "Sanitary Certificate for Export to France," for shipments destined to France (FSIS Notice 19-84). Effective immediately, MP Form 412-11 must be again issued for fresh/frozen meat and meat byproducts consigned to France.

The following forms should be issued for fresh/frozen meat and meat byproducts:

1. MP Form 130, "Meat and Poultry Export Certificate of Wholesomeness."
2. MP Form 150, "Animal Health Certificate."
3. MP Form 412-11, "Sanitary Certificate For Export to France."
4. MP Form 81, "Certificate Which Must Accompany Imported Frozen Meats, Offals, Poultry, Animal Products and Products of Animal Origin."

For horsemeat, issue the same forms described above with the exception that MP Form 414-3, (horsemeat certificate), should be substituted for MP Form 130.

The following forms should be issued for processed meat products:

1. MP Form 130 (described above).
2. MP Form 412-12, "Health Certificate for Meat Products Intended for Consignment to a Member State of the EEC" (dated 12/81 or newer).

The following forms should be issued for poultry livers (other poultry is prohibited):

1. MP Form 130 (described above).
2. MP Form 81 (described above).
3. MP Form 82, "Sanitary Certificate".

DISTRIBUTION:

M91, M93, M94

NOTICE EXPIRES:

6-5-85

OPI:

IP/ECD

Issue the following forms for edible product which is destined for animal food:

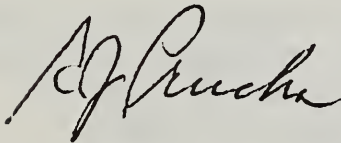
1. MP Form 130 for meat and meat byproducts (MP Form 414-3 for horsemeat and horsemeat byproducts).

2. MP Form 140, "Certificate to Accompany Meat and Offals Intended for Importation into France by the Pet Food Industry".

For pharmaceutical products, issue MP Form 17, "Certificate for Glands, Organs, and Offals Imported for Pharmaceutical Purposes".

This information should be used in conjunction with the requirements specified in Section 22.35 of the Meat and Poultry Inspection Manual and other notifications, e.g., labels for all products must be printed in the French language.

This notice supersedes FSIS Notice 19-84.



Deputy Administrator
Meat and Poultry Inspection Operations

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE

28-84

6-6-84

CURE MIX SURVEILLANCE CHECKS

A problem has been identified with the accuracy of the weight of individually packaged units of curing agents. As a precaution we want to determine whether a problem exists in this area of inspection. Inspectors in curing assignments should verify the accuracy of information stated on the shipping carton and the individual containers of curing materials in use. Special attention shall be given to curing compounds and individual packages of curing agents prepared by the Baltimore Spice Company and its subsidiaries. **This is a one-time only special surveillance.**

For Baltimore Spice Company Product.

1. If a spice or flavoring mixture contains an individually packaged unit of sodium nitrate or sodium nitrite, a physical check and a chemical analysis should be made of these individual units to determine the accuracy of the labeling.
 - a. Conduct a weight check on at least 50 percent of the units on hand, but not more than 100 units spread throughout the various lots or production dates.
 - b. Submit a 3 to 4 ounce sample to an FSIS field service laboratory for analysis of sodium nitrate and sodium nitrite. One sample should be collected for each different lot or production date.
2. Cure compounds manufactured with mixtures of sodium nitrate and sodium nitrite are to be sampled for analysis of the level (percentage) of nitrate and nitrite. On the sample form state the percentage of each as shown on the container. One 3 to 4 ounce sample should be collected for each different lot or production date of cure compound.

For All Other Spice Manufacturers.

1. Verify the accuracy of the weight for individually packaged units of sodium nitrate or sodium nitrite. Conduct a check on at least 10 percent of the units on hand, but not more than 50 units. Laboratory

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NOTICE EXPIRES:
12-6-84

OPI: MPIO/EPS

samples need not be taken unless there is reason to suspect a problem.

When samples are submitted to the FSIS laboratory, identify the project by entering EP-424 in the space for the retain tag number at the top of the laboratory form.

Inspectors should be alerted to the possibility that the Food and Drug Administration (FDA) may decide to conduct a similar investigation. Any checks conducted by FDA are separate and apart from the USDA survey.

The regional offices should assemble all reports in their region and submit them to MPIO, Regional Operations, in Washington. Any deviations found during this survey shall require immediate action to stop further use of the questionable material and to contact the Regional Operations office through channels.

for 

Deputy Administrator
Meat and Poultry Inspection Operations

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE

29-84

6-6-84

IMPLEMENTING PFF REGULATION

FSIS is undertaking a number of initiatives to ensure implementation of the new PFF regulation on April 15, 1985. Information materials are being developed; training activities and industry seminars are being planned. Also, FSIS/MPITS will hire PFF consultants which will be available to each region. Finally, the Agency will test the new PFF procedures. The general scheme for implementing the regulation is as follows:

INFORMATION MATERIALS

A. An Information Booklet, Video Tapes, and a Self-Instructional Guidebook will be prepared for FSIS personnel and other interested parties. The Information Booklet and Video Tapes will be available by early June and the Self-Instructional Guidebook by mid-August.

TRAINING SEMINARS

A. Indepth training seminars will be conducted for selected FSIS headquarters and regional office personnel in June. The regional office personnel will then be available to answer questions or discuss concerns with other field personnel and/or plant management.

PFF CONSULTANTS

A. FSIS will employ a small group of consultants who will provide technical assistance on PFF to the plants. The plants may request help from a consultant by contacting the Regional Office.

INDUSTRY ACTIVITIES

A. Special orientation sessions will be presented at industry meetings on an ad hoc basis; e.g., the annual meetings of the trade associations, and Regional and State association meetings.

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4-15-85

OPI: MPITS/PPID

B. The major industry trade associations will conduct seminars in selected cities to acquaint industry with the PFF regulation. An FSIS employee will attend these meetings and discuss the compliance system. A listing of places and dates of some of the seminars planned are as follows:

WESTERN MEAT ASSOCIATION

Portland, OR - June 26
San Francisco, CA - July 10
Los Angeles, CA - July 17

AMERICAN MEAT INSTITUTE

Chicago, IL - July 11
Nashville, TN - July 18
Philadelphia, PA - July 25
Dallas, TX - July 26

The seminar in Dallas, TX will be in conjunction with the Southwest Meat Packers Association.

American Meat Institute and American Association of Meat Processors (AAMPS) will sponsor a PFF Seminar in conjunction with their annual meetings to be held in New Orleans, LA, on September 15-18 and August 5, 1984, respectively.

TESTING THE PFF SYSTEM

To begin the introduction of the PFF compliance system, the following is planned:

A. In mid-June 1984, FSIS will begin a simulated testing of the sample request system. The Inspectors in Charge (IIC) of affected plants will be requested to send samples although actual samples will not be taken during this test. This simulated program will, however, test our sample collection system.

B. Information and instructions will be provided to all laboratories (including FSIS, contract, and accredited) before PFF analysis begins.

C. In mid-August, all sampling of cured pork products will be controlled by the PFF computer system. Unless there are obvious reasons for inspectors to collect a sample (information indicating adulteration), the sampling will occur when directed by the computer even though the actual determination of compliance will still be done by the IIC as usual.

D. After directed sampling begins, computer processing of PFF data will start and printouts of the information will be sent to the IIC's for sharing with plant management. This will provide an opportunity for the plant to evaluate their processes under the PFF system.

E. By mid-January, 3 months before the effective date of the regulation, the PFF compliance system will be fully functional.

PLANT QC

A. Plants may obtain approval of a partial quality control program for products under PFF before the effective date of the regulation. Plants with total quality control systems must amend those systems to establish controls based on PFF. Plants with approved partial quality control programs or total quality control systems will not be under the FSIS compliance system described in Part 318.19 of the new regulation.

FSIS will not establish a target date for processors to have labeling changes made; however, Processors will be expected to have obtained any necessary changes before the effective date of April 15, 1985. Temporary extensions of label approvals beyond that date will not be given.

Earl E Montgomery

for Deputy Administrator
Meat and Poultry Inspection Operations

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE

30-84

6-8-84

POULTRY PLANTS ELIGIBLE TO EXPORT TO UNITED KINGDOM (U.K.)

The attached list contains the plants certified as eligible to export poultry to the United Kingdom. This notice supersedes MPI Bulletin 83-60.

Eul E Montgomery

EW Deputy Administrator
Meat and Poultry Inspection Operations

Attachment

DISTRIBUTION: M91, M93,
M94, S03, CM3

NOTICE EXPIRES:
12-8-84

OPI:
IP/ECD

OFFICE

POULTRY PLANTS ELIGIBLE TO EXPORT TO
THE UNITED KINGDOM AS OF MAY 18, 1984

P-91	La Choy Food Products 901 Stryker St. Archbold, OH 43502 Cooked/Canning	P-1096	Wampler Foods, Inc. Hinton, VA 22831 Slaughter/Cut-up
P-94	Henningsen Foods, Inc. 402 N. 3rd Street Norfolk, NE 68701 Cooked	P-1325	Victor F. Weaver, Inc. 403 S. Custer Ave. New Holland, PA 17557 Slaughter/Cut-up/Cooked
P-137	United Poultry Processers Harding Hwy RD#1 Vineland, NJ 08360 Slaughter	P-1351	Horace W. Longacre, Inc. Box 8 Franconia, PA 18924 Cut-up/Cooked
P-551	Jennie-O Foods, Inc. 2505 Willmar Ave., SW Willmar, MN 56201 Cut-up/Cooked	P-7760	Jennie-O Foods, Inc. 1126 Benson Ave., W Willmar, MN 56201 Slaughter
P-695	Stouffer Foods Corporation 5750 Harper Road Solon, OH 44139 Cooked	P-7991	Stouffer Frozen Foods Hwy 29 South Gaffney, SC 29340 Cooked
P-1015	Empire Kosher Poultry Inc. P.O. Box 165 - RD#3 Mifflintown, PA 17059 Slaughter/Cut-up/Cooked	P-8497	Blue Coach Foods, Inc. RD #1, Route 40 Vineland, NJ 08360 Cooked
		P-8721	Int'l Dehydrated Foods Inc. Route 1 Monett, MO 65708 Cooked

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE

31-84

6-8-84

MEAT PLANTS ELIGIBLE TO EXPORT FURTHER PROCESSED MEAT PRODUCTS
TO THE UNITED KINGDOM (U.K.)

The attached list contains the plants certified as eligible to export further processed (canned, cooked, cured, or rendered) meat products to the United Kingdom.

This notice supersedes FSIS Notice 14-84.

Saul E. Montgomery

for Deputy Administrator
Meat and Poultry Inspection Operations

Attachment

DISTRIBUTION: M91, M93,
M94, S03, CM3

NOTICE EXPIRES:
8-8-84

OPI:

IP/ECD

NOTES

FSIS NOTICE
ATTACHMENT

PLANTS ELIGIBLE TO EXPORT FURTHER PROCESSED MEAT PRODUCTS
TO THE UNITED KINGDOM AS OF MAY 18, 1984

86C	Excel Corp. 2901 N Mead Wichita, KS 67201 Rendering	969G	Monfort of Colo. 555 S Stuhr Rd. Grand Island, NE 68801 Rendering
86E	Excel Corp. U.S. Hwy 60W Friona, TX 79035 Rendering	1137A	Stouffer Foods Corporation 5750 Harper Road Solon, OH 44139 Cooked
86H	Excel Corp. 3 Miles North Plainview, TX 79072 Rendering	1554	Henningsen Foods, Inc. 402 N. Third St. Norfolk, NE 68701 Cooked
86K	Excel Corp. Hwy 154 Dodge City, KS 67801 Rendering	3399	Int'l Tank Terminals 5450 River Rd. Avondale, LA 70094 Tank Terminal
140	La Choy Food Products 901 Stryker St. Archbold, OH 43502 Cooked/Canning	6899	American Protein Corporation PO Box 158-Hwy 20 & Main St. Lytton, IA 50561 Cooked
245E	IBP Inc. Road 1912 Amarillo, TX 79187 Rendering	7827	Horace W. Longacre, Inc. Box 8 Franconia, PA 18924 Cooked
278	IBP Inc. Hwy 50 West Holcomb, KS 67851 Rendering	7991	Stouffer Frozen Foods Hwy 29 South Gaffney, SC 29340 Cooked
553	Standard Meat Co. 3709 E. First St. Ft. Worth, TX 76111 Cooked	8721	Int'l Dehydrated Foods Inc. Route 1 Monett, MO 65708 Cooked
623	Doskocil Sausage Co. 9 N. Main St. Hutchinson, KS 67505 Cooked	8860	Wilsey Foods, Inc. 351 Roosevelt Ave. Carteret, NJ 07008 Cooked

CHANGE TRANSMITTAL SHEET

☐ DIRECTIVE

☐ REVISION

☐ AMENDMENT

☒ OTHER

CHANGE 84-5 to
MEAT AND POULTRY INSPECTION MANUAL

#84-5

May 1984

I PURPOSE

This document transmit changes to the Meat and Poultry Inspection Manual.

II CHANGES

Remove

Pages 262 through 266


Insert

Pages 262 through 266b

III CANCELLATION

This change transmittal is cancelled when contents have been incorporated into the MPI Manual.

Attachment


Paul Ragan, Director
Regulations Office
Policy and Program Planning

DISTRIBUTION:

M91, M93, M94, CM3, S03

OPI: SCI/CD

CHEMISTRY

Subpart 23-A

(Regs: M-318; P-Subpart O)

23.1 CHEMISTRY LABORATORIES

(a) Type of Analysis

Chemistry laboratories conduct general chemical analysis of meat and poultry products to determine moisture, protein, salt, nitrite, nitrate, total fat, animal fat, etc. They also analyze products for chemical residues, nonmeat or nonpoultry food additives, and preservatives. Various nonfood compounds and packaging materials used in federally inspected plants are reviewed by the FSIS-FIAD Laboratory in Beltsville, MD. See Subpart 17-D for Packaging Materials and see Subpart 8-F for Nonfood Compounds.

* (b) Type of Laboratories

* (1) **FSIS Science Field Service Laboratory.** The FSIS Field Service Laboratory is the official laboratory that analyzes meat and poultry samples selected and submitted by the USDA Inspector. Addresses and telephone numbers and designated geographical service areas of these laboratories may be found in the Meat and Poultry Inspection Directory.

* (2) **Approved Quality Control**

* **Laboratory.** A plant or commercial laboratory approved by MPITS Processed Products Inspection Division to analyze samples in conjunction with approved quality control systems.

* (3) **Accredited Laboratory.** A non-Federal Chemistry Laboratory accredited by FSIS Science Chemistry Division only for analysis of water, protein, salt, and fat and/or for certain specific chemical residues in meat and poultry products.

The inspector must use results from an Accredited Laboratory with the same authority as from a FSIS Field Service Laboratory.

Names, addresses, and telephone numbers of Accredited Laboratories are listed in the Meat and Poultry Inspection Directory.

(c) Types of Samples

(1) **Verification Samples.** When a plant is under Approved Quality Control, verification samples are submitted to the Field Service Laboratory to determine accuracy of such control.

(2) **Split Samples.** Split samples are two or more sample units, identified with the same three digit sample numbers, that have been selected from the same carefully prepared randomly selected meat or poultry food sample so that each split sample will provide equivalent chemical analytical results.

When an establishment requests the inspector to use an accredited laboratory in lieu of an FSIS Field Service Laboratory for chemical analysis of a meat and poultry food product, the inspector must select split samples and provide one portion of the split sample to the accredited laboratory and retain the remaining portion. Unless otherwise directed the inspector should randomly select 20 percent (1 of 5) of the retained split samples to send to the FSIS Field Service Laboratory to determine the continued analytical capability of the accredited laboratory. The remaining retained split samples may be returned to the establishment management after having received the results from the Accredited Laboratory and after the split sample has been selected for the FSIS Field Service Laboratory.

(3) **Dual Purpose Samples.** These serve both as split samples and verification samples. See 18.24 (i), Option 2.

* (4) **Correlation of Results.** Field
 * Service Laboratories shall summarize
 * split sample results on a biweekly
 * basis, using FSIS Form 6200-2
 * (Meats) or 6200-3 (Residues). Send
 * one copy to Science Chemistry
 * Division.

* Accredited Laboratories, if a
 * plant laboratory, shall summarize
 * official sample results and report
 * them biweekly to Science Chemistry
 * Division on the appropriate FSIS
 * Form which will also be signed by
 * the inspector.

* The two sets of results will be
 * matched by computer to provide an
 * ongoing check of the Accredited
 * Laboratory's continued analytical
 * capability.

* When unacceptable analytical
 * capability is determined, and
 * corrective actions are not taken,
 * the Regional Director (RD) will be
 * advised and the Accredited Laboratory
 * will be removed from the Meat and
 * Poultry Inspection Directory.

* The official use of Accredited
 * Laboratory's results is at RD's
 * discretion.

* Because split samples are only to
 * determine the continued analytical
 * capability of an Accredited
 * Laboratory, such sample results are
 * not routinely returned to the
 * inspectors.

23.2 SAMPLE SELECTION

(a) Meat or Poultry Product

All samples should be randomly
 selected and adequately represent
 batches and/or lots.

For chemical analysis, select
 * approximately a 1-pound sample (but
 * not less than 12 ounces), except
 * where otherwise specified for
 * certain products and procedures,
 * such as in cooked sausage having to
 * comply with the 30 percent fat
 * limitation, where a sample consists
 * of three 1-pound units selected over
 * a production lot.

A sample may be a whole unit, more
 than one unit, or various portions of
 a unit. A unit is a single
 processed piece (can, package,
 etc.).

(1) **Packaged Product.** If the unit *
 weighs less than 12 ounces, select *
 enough units to provide a sample *
 weighing approximately 1 pound. If *
 the sample weighs more than 1½ pounds, *
 either send the entire unit or chop *
 the entire unit as noted in *
 Section 23.3(d). *

(2) Canned Product.

(i) **Unopened (all types).** Select
 one unopened unit. If the unit
 weighs less than 12 ounces, select *
 enough units to provide a sample *
 weighing approximately 1 pound. *

(ii) **Opened (further processed,
 i.e., slicing or bulk packaging).**

Randomly select from various areas
 of one unit, enough sections or
 slices to provide a sample weighing *
 approximately 1 pound. *

(b) Nonmeat-Nonpoultry Items

Articles known to be unacceptable
 should not be selected. Laboratory
 analysis of such articles usually
 does not serve a useful purpose.

(1) **Ingredients.** Dry mixtures *
 should be selected and submitted in
 a smaller size plastic film bag
 (approximately 3 x 6 inches flat) and *
 the bag should be about three quar- *
 ters filled. *

Submit each liquid sample in a *
 4-oz., narrow-mouth plastic bottle.

(2) **Nonfood Compounds and** *
Packaging Materials. Generally, these
 materials need not be sampled. If
 the inspector has reason to doubt *
 their acceptability, he/she should *
 require plant management or the *
 supplier to show a letter of accept- *
 ance from FSIS-FIAD. Plant manage- *
 ment or supplier may obtain such *
 letter by writing to Compounds & *
 Packaging Section, Product Safety *
 Branch, Food Ingredient Assessment *
 Division, Science, FSIS, USDA, *
 Bldg. 306, BARC-East, Beltsville, *
 MD 20705. (See Subpart 17-D for *
 Packaging Materials and Subpart 8-F *
 for Nonfood Compounds). *

(c) Biological Residues

See Subpart 11-E.

23.3 SAMPLE PREPARATION**(a) Fresh Product**

Fresh products - such as pork
 * sausage, hamburger, MSS, MDP, etc.,
 * must be preserved either by sending
 * the sample to the laboratory frozen,
 * or by adding approximately 10 drops
 * of formalin to the one pound sample
 * and mixing it thoroughly by kneading
 * the plastic bag after closing.
 * Adding more than 10 drops of formalin
 * is detrimental to the sample. The
 * sample form must carry a statement
 * such as "formalin added" under block
 * number 13.

*** (b) Cooked Sausage or Emulsified***** Product (See 18.24(g)(2))**

* Select samples before being vacuum
 * packed or immediately remove samples
 * from the vacuum pack and place in the
 * plastic sample bag. For vienna or
 * other cooked sausage packed in media,
 * select the sample before canning.
 * Each 1-pound unit will be packed in a
 * separate polyethylene bag. Identify
 * each plastic bag with a tag wrapped
 * and secured around the bag by a
 * rubber-band showing the establishment
 * and sample number, and the designation
 * ("1 of 3," "2 of 3," or "3 of 3")
 * for each of the 3-pound samples.
 * Split samples of emulsified cooked
 * sausage products, such as bologna
 * and franks, may be selected by
 * taking adjacent slices of bologna or
 * adjacent franks. Because this class
 * of product is highly emulsified
 * there is no need to further prepare
 * the sample.

*** (c) Canned Product**

* No preparation of samples needed.
 * Send whole unit as in Section 23.2(a)
 * (2)(i). If split samples are
 * required, the canned item must be
 * opened and ground as in (d) below.

(d) Non-emulsified sample and whole cuts

No preparation of sample is
 * needed. Send whole unit as in
 * Section 23.2. If split samples are
 * required, or if a single sample is
 * required and the inspector has been
 * requested not to send in a whole
 * sample unit, chop non-emulsified
 * samples such as ground beef, pork
 * sausage, bacon, salami, etc., and
 * whole cuts such as hams, picnics,
 * (remove skin and bone from any hams
 * or picnics as required) briskets,
 * etc., three times carefully mixing
 * with a spatula between each
 * chopping. High fat meat samples,
 * (i.e., bacon or pork sausage) must
 * be nearly frozen before chopping.
 * Follow the above procedures without
 * unnecessary delay and without using
 * equipment or material that may
 * absorb moisture or juices. Retain
 * any liquids and reincorporate them
 * into the product. For samples
 * weighing more than 5 pounds proceed
 * as follows:

Option A

(i) If a bowl chopper is available,
 * chop the entire sample for approxi-
 * mately 1 minute.

(ii) Reduce sample to approxi-
 * mately 2 pounds by quartering as
 * follows:

(a) Divide sample in chopping
 * bowl into quarters.

(b) Remove alternate quarters.

(c) Chop for approximately
 * 1 minute.

(d) Repeat quartering until
 * sample is reduced to about 2 pounds,
 * then pass sample twice through a
 * meat chopper with 5/64" plate,
 * mixing between each chopping. Send
 * approximately a 1 pound sample of
 * the final, mixed, chopped sample to
 * the laboratory for analysis.

Option B

(i) Grind the entire sample as
 * quickly as possible to minimize the
 * loss of moisture by evaporation.*

* (ii) Reduce sample to approximately
* 2 pounds by quartering as follows:

- * (a) Divide sample into quarters
- * (b) Remove alternate quarters
- * (c) Regrind the remaining sample
- * (d) Repeat quartering until sample
* is reduced to about 2 pounds, then
* pass sample twice through a meat
* grinder with a 5/64" plate, mixing
* between each grinding. Send the
* final, mixed ground sample to the
* laboratory for analysis.

* **(e) Dry Meat and Poultry Products**

No preparation of sample is needed. Send whole unit. If split samples are required, coarsely dice and then chop dry products, such as jerky, using a blender or homogenizer, for 15 to 30 seconds to obtain a finely divided sample.

* **(f) Nonmeat-Nonpoultry Items**

When sampling cereals, spices, and similar materials, the inspector should examine a sufficient quantity of the container's contents to determine whether the material is uniform throughout and that the sample represents the lot.

23.4 FORMS

* **(a) Food Chemistry Samples Submitted
* to FSIS Field Service Laboratories**

* The FSIS Form 6200-1 is used to
* submit each food chemistry sample.

- * (1) Identify each split sample
* with its three digit sample number by
* entering that number in Block 16, and
* check analysis required in Block 17
* of FSIS Form 6200-1. If calculated
* values of added water or added
* substances are required, then also
* check Section 12, "Analyses Requested
* and Findings," either Block 04, 05,
* or 06 as appropriate. Also write the
* words "SPLIT SAMPLE" at the bottom of
* Block 13.

- * (2) When samples of product with
nonfat dry milk, monosodium glutamate,
isolated soy protein, soy protein

concentrate, soy flour, hydrolyzed plant protein, gelatin, etc., are submitted, the amount of each additive in the finished product must be indicated in Block 15 of FSIS Form 6200-1.

(3) Luncheon and Potted Meat. The percentages of tripe, tongues, and hearts must be recorded in Block 13 of FSIS Form 6200-1, since the percentages of such ingredients effect the water protein ratio of these products.

(4) Verification Samples. Identify by entering the words "Verification Sample" at the bottom of Block 13 of the FSIS Form 6200-1.

(5) If the establishment is under total quality control, then enter the letters "TQC" at the bottom of Block 13 of the FSIS Form 6200-1.

(6) If the sample is a dual purpose sample as in Section 18.24(i) Option 2, then identify this sample by entering the words "Split/Verification Sample" at the bottom of Block 13. Enter the three digit sample number in Block 16 of the FSIS Form 6200-1. If the calculated values of added substances or added water are required, then also check Section 12, "Analyses Requested and Findings," either Block 04, 05, 06 as appropriate.

* **(b) Food Chemistry Samples Submitted
* to an Accredited Laboratory (moisture,
* protein, fat, and salt determinations
* only)**

(1) Use one FSIS Form 6200-1 to submit each food chemistry sample sent to an Accredited Laboratory. Enter the three digit sample number in Block 16 and check analysis required in Block 17. If the calculated values of added substances or added water are required, then also check Section 12, "Analyses Requested and Findings," either Block 04, 05, or 06 as appropriate.

* (2) When samples of product with
 * nonfat dry milk, monosodium
 * glutamate, isolated soy protein, soy
 * protein concentrate, soy flour,
 * hydrolyzed plant protein, gelatine,
 * etc., are submitted, the amount of
 * each additive in the finished
 * product must be indicated in
 * Block 15 of FSIS Form 6200-1.

* (3) Luncheon and Potted Meat.
 * The percentage of tripe, tongues,
 * and hearts must be recorded in
 * Block 13 of FSIS Form 6200-1, since
 * the percentages of such ingredients
 * effect the water portein ratio of
 * these products.

* **(c) Proprietary Mixtures Submitted
 * to FSIS Field Service Laboratories**

* When submitting samples of
 * proprietary mixtures for analysis,
 * show on the FSIS Form 6200-1,
 * Block 13, the manufacturer's name
 * and address, ingredients list as
 * shown on shipping containers, and
 * purpose for which the mixture is
 * intended.

* **(d) Residue Chemistry Samples
 * Submitted to FSIS Field Service
 * Laboratories**

* Use FSIS Form 6000-1 to submit
 * residue sample.

* **23.5 SHIPPING OF SAMPLES**

* Exercise care in preparing,
 * packaging, and mailing samples.
 * Samples may be mailed any day,
 * providing postal service is availa-
 * ble at time of mailing. See FSIS
 * Directive 10,600.1 dated 10/6/83.

* **(a) Preparation of Samples for
 * Shipping**

* Place approximately 1 pound of
 * sample in a plastic bag. No paper
 * or absorbant material should be placed
 * in the plastic bag with the sample.
 * Close the top of the bag by twisting
 * it, secure it with several loops of a
 * rubber band, and then fold the twisted
 * end over and secure that with several
 * loops of the rubber band. Place the

sample bag in a second plastic bag *
 and again close with a rubber band *
 in the same manner. Leave some space *
 in the bag around the sample to *
 permit expansion of sample without *
 splitting the plastic bag if the *
 sample is frozen. Do not use staples *
 to either close the sample bag or to *
 attach the sample form to the sample *
 bag. *

Use a rubber band to attach a tear *
 strip from the completed FSIS *
 Form 6200-1 to identify the double *
 bagged sample. Place the remainder *
 of the FSIS Form 6200-1 in a plastic *
 bag and submit along with the sample. *
 If there is extra room in the sample *
 shipping container, add padding so *
 that the sample will be protected *
 during shipping. *

* **(b) Unsatisfactory samples** *

When plastic sample containers are *
 broken, torn, or otherwise *
 perforated, the sample is useless *
 for analytical work. *

Since decomposed or damaged *
 samples adversely affect the *
 accuracy of analytical results, they *
 will not be analyzed. FSIS Field *
 Service Laboratory personnel will *
 assist inspectors in developing *
 satisfactory mailing procedures by *
 reporting samples arriving in *
 unsatisfactory condition. *

* **(c) Containers**

Fiber cartons for mailing samples *
 are stocked at regional offices. An *
 adequate supply of sample containers *
 and cartons shall be available at *
 each plant. When samples do not *
 occupy all the space in a container, *
 fill with paper or other lightweight *
 packaging material to help avoid *
 damage during mailing. *

* **(d) Mailing Labels** *

MP Form 13 which is a reversible *
 mailing label or shipping tag, must *
 be used for perishable or priority *
 samples. For other samples,

Washington, DC, personnel should use AD Form 11-S and Field personnel AD Form 414S. Both forms are peel off mailing labels.

When MP Form 13 is used (1) type or print the name and address of the appropriate laboratory on the "priority mail--perishable" side and the return address on the reverse, (2) firmly secure the label to the package, and (3) deposit the package at the local post office.

When AD Form 11-S or AD Form 414-S is used, (1) type or print the name and address of the appropriate laboratory on one form and the return address on another, (2) securely attach both forms to the container, and (3) close and tie the container ensuring the laboratory address is visible. Mailing addresses are in the Meat and Poultry Inspection Directory. **Do not send samples air express** unless the sample is a special or urgent sample.

23.6 SPECIAL SAMPLES

When a sample is sent to the laboratory for special purposes such as investigational samples, make a notation on the form in Block 13 to that effect. If applicable, make reference to a letter or other communication regarding the special status of the sample. If a notation does not appear on the form to indicate special handling, the sample will be given the usual analysis for its class of product.

(a) Reimbursable

Identify each sample submitted under a reimbursable program, (i.e., Food Inspection Service, Certification Service, specification work performed for other government agencies, etc.) by checking Block 4 of the FSIS Form 6200-1 as follows:

(1) Check "Meat" or "Poultry" as applicable.

(2) Check "Voluntary Inspection" if the sample is for any one of the following services:

- a. Identification Service
- b. Certification Service
- c. Food Inspection Service
- d. Reindeer Inspection Service
- e. Certification of Technical Animal Fat
- f. Rabbits and Edible Products Thereof
- g. Certification of Products for Dogs, Cats, and other Carnivora
- h. Voluntary Poultry Inspection Service
- i. Requirements of Importing Countries
- j. Game Animals - Buffalo, Elk, Pigeons, Pheasants, etc.
- k. Catalog

(3) Check "other" if the sample is other than the above-mentioned services, and specify what Federal program is chargeable.

(b) Federal-State Programs

Identify each sample submitted from plants operating under Federal-State Cooperative Program described in the Wholesome Meat Act, by showing "WMA" in Block 13 of the FSIS Form 6200-1. Normally, samples taken under this program are submitted by a state inspector.

(c) Litigation Samples

Litigation samples are collected in anticipation or as a result of lawsuits involving alleged violations of the FMIA and PPIA.

The inspector must:

1. Protect the identity and integrity of such samples at all times by personally transporting them to the laboratory, or by

- * shipping them to the laboratory
- * using registered or certified mail
- * under seal.

- * 2. Keep approximately a 1-pound reserve sample under seal in case of
- * loss or need for subsequent confirmation.

3. Notify the laboratory of shipping and the approximate time of the sample arrival.

*** (d) Samples Requested by Standards and Labeling Division (SLD)**

- * Do not send samples to Field
 - * Service Laboratories which are
 - * submitted at the request of SLD on
 - * matters handled by that division.
- (See Subpart 17-A.)

(e) Vegetable Oil, Animal Fat

To determine whether animal fats have been added to product identified as "vegetable oil," send samples to:

- * USDA-FSIS-Science
- * Midwestern Laboratory
- * Bldg. 105
- * 4300 Goodfellow Blvd.
- * St. Louis, MO 63120

When mono- or diglycerides are used, also submit a $\frac{1}{4}$ pound sample of the mono- and or diglycerides.

The inspector should record in Block 13 on the FSIS Form 6200-1, product formulation, code markings, and the following statement: "For animal fat determination."

23.7 RECORDS

Maintain sample records at each plant. Such records should be as shown in Charts 23.1 and 23.2. Product name shall be that shown on

- * the label. For product codes see
- * Part 20, Exhibit H.

When a sample is submitted to the laboratory, enter the sample number for each product in appropriate month column. When laboratory results are received, cross through the number on the chart representing

- * that sample if the sample is in
- * compliance. If the sample is in
- * violation, circle the number.

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

9020.1

5/15/84

GENERAL EXPORT INFORMATION

I. PURPOSE

This directive:

- A. Describes FSIS' responsibilities regarding exports.
- B. Provides general requirements for export certification of meat and poultry products.
- C. Provides instruction on applications for export certificates.

II. CANCELLATION

Section 22.1, Meat and Poultry Inspection Manual; MPI Bulletins 78-72, 84-2.

III. REASON FOR REISSUANCE

[RESERVED]

IV. REFERENCES/RELATED PROCEDURES

Sections 317.7, 322.2, 381.105, and 381.128, Meat and Poultry Inspection Regulations.

V. BACKGROUND

FSIS is responsible for providing assistance in meeting foreign requirements to those sectors of the U.S. meat and poultry industry that wish to export product. FSIS' role in facilitating exports has become increasingly important in recent years. Meat and poultry products are a significant part of the agricultural exports so crucial to our balance of trade.

Occasionally, exports may be impeded by regulatory differences between the U.S. inspection program and those of foreign importing nations. These differences often do not concern public health or consumer protection, but rather result from a difference in how inspection procedures developed historically in various countries. FSIS is working closely, on a continuing basis, with importing countries and with members of industry and exporters to reduce the effect of such barriers to trade on meat and poultry products.

Inspectors should be aware that there may be alternative methods of meeting foreign nations' requirements to facilitate exports. Inspectors who encounter difficulties with export certification are encouraged to consult with their supervisors for further assistance. The regional export coordinator is also available for consultation and assistance.

VI. GENERAL REQUIREMENTS

A. Product Eligibility for Export. Poultry or poultry food products for which export certificates are requested by exporters, or required by foreign countries, and all meat or meat food products for export must be:

1. Federally inspected and meet the requirements of the importing country.
2. Reinspected as specified in FSIS Directive 9040.1, Product Reinspection.
3. Marked and/or labeled as required. Shipping containers must also be identified with export marks.
4. Accompanied by an official USDA export certificate and other certifications required by the importing country.
5. Handled under sanitary conditions.

B. Minimum Requirements for Inspection. The following must be provided by plant management before inspectors can perform inspection for export certification:

1. Adequate space to present entire lot for general inspection, sample selection, and stamping.
2. Freedom from dust, vermin, rodents, odors, etc.
3. Sanitary, rust resistant metal equipment (preferably stainless steel).
4. Equipment surfaces contacting exposed product must be smooth and constructed of acceptable material.
5. Adequate lighting (minimum 50 foot-candles at inspection locations).
6. Exposed product examination areas must be provided with handwashing facilities and an ample supply of hot and cold running water, liquid soap, and disposable towels.
7. Cleaning and sanitizing agents to wash facilities as needed.
8. Acceptable and conveniently located restrooms.

9. Inspector's office or space to prepare reports.

10. Adequate and properly trained personnel to help the inspector in export reinspection.

C. Label Approval for Product Intended for Export

1. Sections 317.7 and 381.128 of the meat and poultry inspection regulations permit certain deviations from labeling requirements for product intended for export. Before such deviations may be permitted, three provisions must be met:

a. The proposed label must be according to the specifications of the foreign purchaser.

b. The label must not be in conflict with the laws of the importing country.

c. The outside container must be marked "for export."

2. To assure that requirements stated in paragraph C, 1, a and b. are met, submit the following with labels for approval:

a. A letter from the foreign purchaser requesting deviations from FSIS requirements, and

b. An official notification from the foreign government stating that the labels are not in conflict with the laws of importing country.

D. The Use of Foreign Language Stickers on Approved Labels. Foreign language stickers which are not USDA approved may be applied to USDA approved English language labels provided the stickers do not misbrand the product.

1. To assure that the product is not misbranded, the following guidelines must be met:

a. The foreign language sticker should show no wording other than that shown on the approved label, except that slaughter, expiration or production dates may be shown and weights may be converted to the metric system.

b. The sticker should be positioned on the container parallel to the English wording.

c. The sticker must not bear the official inspection legend.

2. The inspector must:

a. Verify that dates on the sticker are accurate.

b. Obtain a letter of guarantee from the exporter supplying the foreign language stickers which certifies that the sticker is an accurate translation of the wording on the approved label.

c. File the letter of guarantee with the inspector's copy of the export certificate.

3. The use of foreign language stickers is prohibited when countries:

a. Require their own prior approval of imported product labels.

b. Do not permit use of stickers.

VII. APPLICATION FOR EXPORT CERTIFICATE

A. Meat Exports. Exporters of meat, including horsemeat, and casings, pharmaceutical products, and inedible products must complete MP Form 130-A, Application for Export Certificate.

B. Poultry Exports. Exporters of poultry, including inedible products, shall complete MP Form 130-A or request the inspector to complete the MP Form 130-A based on information supplied by the poultry exporter.

C. MP Form 130-A, Application for Export Certificate.

1. Editions of MP Form 130-A dated prior to March 1983 are obsolete.

2. Instructions for completing MP Form 130-A are on the reverse side of the form.

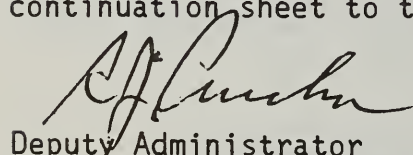
3. Prepare a continuation sheet when multiple items in the shipment exceed space available in the "Product as Labeled" block on the face of the form. See Attachment 2.

4. After certification, the inspector must:

a. Send the original to the Data Processing Center, FSIS, USDA, 218 Walnut St., Room 791, Des Moines, Iowa 50309.

b. File the duplicate with the inspector's copy of the export certificate.

c. File the continuation sheet of the MP Form 130-A, if used, with the inspector's copy of the export certificate. Do not forward the continuation sheet to the Data Center.



Deputy Administrator
Meat and Poultry Inspection Operations

Attachments

1-MP Form 130-A

2-MP Form 130-A, Continuation Sheet

No certificate and/or stamp may be issued unless a completed application form has been received. (21 USC 601 et seq.) Form Approved OMB No. 0583-0015

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE APPLICATION FOR EXPORT CERTIFICATE			CERTIFICATE NO. MPA - 275001	
EXPORTED BY (Applicant's name and address including Zip Code) Columbia Trading Co. 33 Pacific View Ave. Torrance, CA 90509			CONSIGNEE TO (Country of destination) Columbia Trading Co. 26 Harbor St. Singapore	COUNTRY CODE 795
PLANT NO. Est. 3000X	REGION/STATE/CIR- CUIT CODE 202-21	YEAR/MONTH/DAY 83/11/30	SHIPPING MARKS 4336/Singapore	
PRODUCT AS LABELED				

See Continuation Sheet.

PRODUCT CODES, NO. OF SHIPPING CONTAINERS AND POUNDS OF PRODUCT TO BE EXPORTED

PRODUCT	BEEF AND VARIETIES		MUTTON AND LAMB		PORK	EQUINE MEAT	
	No. Pounds	No. containers	No. Pounds	No. containers			
Fresh	1110		1310		1510	1610	
Smoked and/or cured	1120		1320		1520		
Canned	1130		1330		1530	1630	
Edible organs	1140		1340		1540	1640	
Miscellaneous	1150		1350		1550	1650	
PRODUCT	CHICKENS		PRODUCT	TURKEYS		OTHER POULTRY	
	No. Pounds	No. containers		No. Pounds	No. containers	No. Pounds	No. containers
Young fresh/frozen Whole carcass	2110		Fresh/frozen whole carcass	2410		2910	
Mature fresh/frozen Whole carcass	2210		Ready-to-cook cut-up	2420		2920	
Ready-to-cook cut-up	2120		Further Processed	2430		2930	
Further Processed	2130		Canned	2440		2940	
Canned	2140		Giblets/fat/skin/etc.	2450		2950	
Giblets/fat/skin/etc.	2150						
PRODUCT	MISCELLANEOUS		PRODUCT	DUCKS, GEES & GUINEA		INEDIBLE PRODUCT	
	No. Pounds	No. containers		No. Pounds	No. containers	No. Pounds	No. containers
Canned	1730		Ducks, fresh/frozen Whole carcass	2610		1850	
Sausage & Luncheon Meat	1750		Geese, fresh/frozen Whole carcass	2710		CASINGS	
Lard & Rendered Pork Fat	1770		Guinea, fresh/frozen carcass	2850		1910	
Other Edible fats & Oils	1780						

ADDITIONAL CERTIFICATES AND CERTIFICATIONS REQUESTED

MP Form 148 and following certification:

"The canned products have been manufactured and inspected in accordance with Section 318.11 of USDA regulations".

REQUESTED BY (Signature) <i>A. B. Charles</i>	TITLE AND COMPANY NAME Owner - Columbia Trading Co.	DATE Nov. 30, 1983
"I certify that the product was examined in accordance with the instructions in Part 22 of the Manual and current bulletins, and was found to be sound, wholesome and fit for human consumption."		
INSPECTOR'S SIGNATURE <i>John Doe</i>	INSPECTOR'S NAME (Please Print) John Doe 202-21	DATE Dec. 5, 1983

MP FORM 130-A (3/83)

PREVIOUS EDITIONS OBSOLETE

DATA PROCESSING CENTER
(Instructions on reverse)

MP FORM 130-A INSTRUCTIONS

INSTRUCTION TO APPLICANT - This form should be used when requesting certificates for meat and meat food product; poultry and poultry food product; horse and horse-meat product; inedible product and casings. Please print or type, as legibility and accuracy are essential.

APPLICANT - Submit original and one copy to Inspector.

CERTIFICATE NO. Enter the serial number of the appropriate export certificate (MP Form 130, MP Form 414-3, MP Form 415-3 or MP Form 415-4). For forms without serial numbers just enter the MP Form No.

EXPORTED BY. Self explanatory.

CONSIGNEE TO. Enter full name and address of consignee in country of final destination; only one destination is allowed per application.

COUNTRY CODE. As listed below.

EXPORT COUNTRY CODES

Africa-Other	145	Hong Kong	435	Panama	710
Argentina	150	Hungary	445	Paraguay	715
Asia-Other	152	Indian Ocean Countries (Reunion)	750	Philippines	725
Australia	180	Iran	480	Poland	730
Austria	185	Iraq	485	Portugal	735
Bahrain	181	Ireland	470	Qatar	747
Belgium	190	Israel	475	Saudi Arabia	785
Belize (British Honduras)	227	Italy	480	Singapore	795
Bermuda	195	Japan	480	South Africa	801
Brazil	220	Jordan	500	South America-Other	808
Canada (Includes Newfoundland)	280	Korea, South	515	Soviet Union (USSR)	825
Canary Islands	285	Kuwait	520	Spain	830
Chile	275	Lebanon	540	Sweden	850
Colombia	285	Malaysia	580	Switzerland	855
Cuba	300	Malta	590	Taiwan	860
Denmark	315	Mexico	595	Togo	863
Dominican Republic	320	Netherlands	630	Tunisia	880
Egypt	822	New Caledonia	645	United Arab Emirates (U.A.E.)	888
Europe-Other	322	New Zealand	660	United Kingdom	925
France	350	Nigeria	670	Uruguay	930
French Polynesia (Tahiti)	367	Norway	685	Venezuela	940
Germany, East	394	No. America-Other	687	Western Samoa	963
Germany, West	390	Oman	616	* West Indies	984
Greece	400	Pacific Islands, Oceania	688	Yugoslavia	970
Haiti	420				

* West Indies (Includes: Antigua, Aruba, Bahamas, British Virgin Islands, Cayman Islands, Curacao, Dominica, Jamaica, Netherlands Antilles, St. Kitts, St. Lucia, St. Maarten, St. Vincent, Trinidad, and various other Caribbean countries).

PLANT NO. Enter the number of the plant or establishment where export certification was performed (If the facility has no number, enter the establishment/plant no. which is present on the majority of the boxes in the shipment).

REGION/STATE/CIRCUIT CODE. This refers to the place where export inspection was performed.

YEAR/MONTH/DAY. This refers to the date export product inspection was completed.

SHIPPING MARKS. Self explanatory.

PRODUCT AS LABELED. Self explanatory. (If more room is needed, applicant should list name, no. of cases and pounds of product on separate sheet of paper).

NO. OF CONTAINERS AND NO. OF POUNDS. Enter the number of cartons and net weight in the appropriate blocks. (Numerical code-La. 1110, under pounds is for Automated Data Processing Identification only).

ADDITIONAL CERTIFICATES. Include those certificates and certifications required by the country of destination which are in addition to those forms shown in the "CERTIFICATE NO." block.

REQUESTED BY. This block to be legibly signed.

TITLE AND COMPANY NAME. Print or type the company name and the title of the person requesting the export.

DATE. Self explanatory

INSPECTOR. Sign and date MP Form 130-A, send original to Data Processing Center and file a copy with inspector's copy of export certificate.

REMARKS:

MP Form 130-A - Continuation Sheet

Product	Wt.	Boxes	Shipping Marks	Est/Plant #	Slaughter Dates	Manufacture Dates
Frozen Beef Tenderloins	3550 lbs.	50	4336/ Singapore	Est. 38	Nov. 83	
Frozen Beef Short Ribs	3700 lbs.	50	"	Est. 38	Nov. 83	
Beef stew 24 oz.	3240 lbs.	90	"	Est. 38		May 83
Frozen Corned Beef Brisket	3900 lbs.	50	"	Est. 00		Oct. 83
Assorted Beef Jerky 12-8 oz.	1200 lbs.	200	"	Est. 00		Aug. 83
Frozen Fryer Parts	6000 lbs.	150	"	P-42	Oct. 83	
Frozen Chicken Wings	3200 lbs.	80	"	P-42	Oct. 83	
White Turkey Rolls	4700 lbs.	235	"	P-00	Nov. 83	
Raw Turkey Breast	6450 lbs.	150	"	P-00	Nov. 83	
Cooked Boneless Diced Chicken Meat	6060 lbs.	202	"	P-42X		Oct. 83

42,000 lbs. 1257

CHANGE TRANSMITTAL SHEET

☒ DIRECTIVE

☐ REVISION

☐ AMENDMENT

☐ OTHER

FSIS DIRECTIVE 9040.1, PRODUCT REINSPECTION

9040.1

5/15/84

I. PURPOSE

This document transmits FSIS Directive 9040.1 and provides instructions to users regarding deletion of sections of the Meat and Poultry Inspection Manual.

II. INSTRUCTIONS

The attached directive supersedes sections 22.2, 22.3, and 22.6 of the Meat and Poultry Inspection Manual. Please cross out these sections in your Manual and note therein that the current instructions are contained in FSIS Directive 9040.1

III CANCELLATION

This change transmittal is cancelled when contents have been filed and the Meat and Poultry Inspection Manual maintenance instructions outlined above have been completed.



Deputy Administrator
Meat and Poultry Inspection Operations

Attachment
FSIS Directive 9040.1

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

9040.1

5/15/84

PRODUCT REINSPECTION

I. PURPOSE

This directive assigns responsibilities and describes procedures for reinspecting and certifying product for export.

II. CANCELLATION

Sections 22.2, 22.3, and 22.6, Meat and Poultry Inspection Manual.

III. REASON FOR REISSUANCE

[RESERVED]

IV. REFERENCES

Sections 318.2, 322.2 and 381.105, Meat and Poultry Inspection Regulations; FSIS Directive 9020.1; Subparts 18-H and 18-K, Meat and Poultry Inspection Manual.

V. POLICY

Exporters wishing to obtain USDA certification for product intended for export must agree prior to certification that such product shall be subject to reinspection at any place and time prior to exportation to determine product identity and eligibility for certification for export.

VI. RESPONSIBILITIES

A: Exporter.

1. Application. The exporter must complete MP Form 130-A to request product reinspection and certification for export. (Refer to FSIS Directive 9020.1 for instructions on completing the MP 130-A.)

2. Preparation for Reinspection. The exporter shall arrange to present the lot of product to permit selection of a representative sample.

Note: For reinspection purposes, a "lot" of meat or poultry must represent only one type of product and originate from one plant. It may, however, consist of different sizes of the same item.

B. MPI Program Inspector.

The inspector must:

1. Assure all products meet Federal regulations and importing country's requirements.
2. Examine product prior to certification to determine its acceptability by sensory evaluation as specified in Paragraph VII. The inspector must be particularly alert to off-condition signs or evidence of improper handling.
3. Hold the lot pending disposition and notify the MPI program supervisor if product is not sound or wholesome.

C. MPI Program Supervisor must review inspectors' procedures periodically.

VII. INSPECTION PROCEDURES

Meat and poultry inspection personnel must follow the procedures set forth below when certifying product for export.

A. Unfrozen Product. Examine individually sealed packages without breaking the package unless conditions or reasons exist that cause the product to be suspect.

1. Official Establishment. Conduct only a routine inspection for condition at an official producing plant where the inspector has knowledge that carcasses, cuts of meat, poultry, poultry product, etc., were properly handled. The inspector shall:

- a. Examine the overall lot visually.
- b. Open a minimum of two shipping containers to examine for condition and label requirements.
- c. Follow procedures specified in Paragraph VII, A, 2, if there are signs of poor product handling or storage.

2. Outside the Official Establishment. This term is defined as any place outside of any official plant. Approved off-premise freezing facilities are considered outside of the official establishment. Examine containers visually for signs of poor product handling or storage, e.g., blood-soaked, damp, dirty, torn, or damaged cartons.

a. If cartons show no signs of poor handling or storage:

- (1) Use Table 9040.1-A to select sample units.

(2) Select sample units randomly from each lot and examine for condition only.

b. If cartons show signs of poor product handling or storage:

(1) Open a minimum of 10 of the affected cartons.

(2) Check product for soundness and wholesomeness.

(a) If the product is sound and wholesome, allow repackaging of the lot at the packer's option. The repackaging shall be done under MPI supervision and at packer's cost under the provisions of Identification Service.

(b) If the product is not sound or wholesome, hold the lot pending disposition and notify the MPI supervisor.

Table 9040.1-A--Sample Selection

Lot size Pounds	<u>1/</u> Shipping Containers Number
7,999 or less	3
8,000 to 23,999	6
24,000 and over	9

1/ Only one sample unit shall be taken from each shipping container. Sample unit is a whole bird, roast, etc., or 6 pounds of bulk packaged product, or approximately 2 pounds of packaged retail units.

B. Frozen Product. Examine individually sealed packages without breaking the package unless conditions or reasons exist that cause the product to be suspect.

1. Official Establishment. Conduct only a reinspection for condition at an official producing plant where the inspector has knowledge that products of current production (not to exceed 90 days) were properly handled, stored, and frozen. The inspector shall:

a. Examine the overall lot visually.

b. Open a minimum of two shipping containers to examine for condition and label requirements.

c. Follow procedures specified in Paragraph VII, B, 2, if the product:

(1) Shows signs of poor handling or storage.

(2) Has been in storage more than 90 days.

2. Outside the Official Establishment. This term is defined as any place outside of any official plant. Approved off-premise freezing facilities are considered outside of the official establishment. Examine containers for signs of poor product handling or storage, e.g., blood-soaked, damp, dirty, torn, or damaged cartons.

a. If cartons show no signs of poor handling or storage:

(1) Use Table 9040.1-A to select sample units.

(2) Select sample units randomly from each lot and examine for condition only.

(a) Individual meat cuts, tray packed poultry parts, or whole poultry carcasses must be sufficiently tempered so the product can be examined for condition.

(b) Frozen bulk packed products such as pork livers, boneless beef, giblets, and fat must be completely defrosted, or a sample unit must be cut from the center of the product and completely defrosted.

(c) Defrosted samples which are not refrozen after examination shall not accompany the shipment.

b. If cartons show signs of poor product handling or storage:

(1) Open a minimum of 10 of the affected cartons.

(2) Check product for soundness and wholesomeness. Defrost or temper as described in Paragraph VII, B, 2, a.

(a) If the product is sound and wholesome, allow repackaging of the lot at packer's option. The repackaging shall be done under MPI supervision and at packer's cost under the provisions of Identification Service.

(b) If the product is not sound and wholesome, hold the lot pending disposition and notify the MPI supervisor.

3. Freezing of Poultry Products Not Labeled Frozen. Poultry products not labeled "frozen" must be frozen under inspector or grader supervision to be eligible for export. Eligible product for export includes all product labeled "frozen" as well as the following:

a. Product in an official plant not labeled "frozen" which is brought to the attention of the inspector, so that arrangements can be made for freezing the product under supervision.

b. Product not labeled "frozen" which is frozen in approved off-premise freezers under inspector or grader supervision.

C. Canned product. Export inspection shall include:

1. For Current Production--within 30 days for perishable; within 90 days for shelf stable:
 - a. Examine the overall lot visually.
 - b. Open a minimum of 2 cases to examine for condition of cans and labeling.
2. For Older Production--more than 30 days for perishable; more than 90 days for shelf stable.
 - a. Reinspect as specified in Subpart 18-H of the Meat and Poultry Inspection Manual under "Container Condition."
 - b. Use reduced, normal, or tightened plan depending upon plant's history of product compliance.
 - c. Use normal plan when plant's history has not been established.

D. Net Weights.

- a. Labels must show correct net weights.
- b. Check net weights as specified in Subpart 18-K of the Meat and Poultry Inspection Manual if product is suspected of being underweight.
- c. Export of short weight product is prohibited.



Deputy Administrator
Meat and Poultry Inspection Program

